

Cocktail Menu

New Mexican Sunset \$7

Jose Cuervo Tradicional 100% Agave Silver Tequila, Amaretto, Peach Schnapps, pineapple juice, grenadine & cherry

Aztec Chocolate \$9

1800 Reposado Tequila, Aztec Chocolate Bitters, sugar & club soda • Garnished with cherry & smoked orange peel

Caution • this drink might knock you on your Aztec!

Frozen Creamsicle Margarita \$8

Jose Cuervo Tradicional 100% Agave Gold Tequila, Grand Marnier, vanilla syrup, sweet & sour, fresh orange juice & whipped cream with an orange creamsicle popsicle

Mexican Martini \$9

Milagro Silver Tequila, Cointreau, fresh orange juice, fresh lime, olive juice & Sprite

This is what James Bond drinks when he's on vacation in Cancun. #TrueStory

Cinna-Roll Martini \$8

A cinnamon & sugar rimmed martini glass with Chila 'Orchata Cinnamon Cream Rum & Coffee-infused Tequila Liqueur

Spicy Sangria Margarita \$8

A chili salt rimmed fishbowl filled with a fruit cocktail-blended margarita

It's just like one of those healthy smoothies, but with tequila... & not healthy.

Southern Grasshopper \$7

El Jimador Reposado Tequila, Crème de Cacao Liqueur, Creme de Menthe Liqueur, cream & fresh mint

Tequila Alejandro \$7

El Jimador Reposado Tequila, Crème de Cacao Liqueur, cream & nutmeg

A twist on the classic "Alexander" cocktail

La Paloma \$7

Jose Cuervo Tradicional 100% Agave Silver Tequila, fresh lime, simple syrup, ruby red grapefruit juice & club soda

House Margarita \$4

You got that right...

Just \$4 for our classic margarita

Deluxe House Margarita \$7

Upgrade our House Margarita with one of the following:

**Strawberry • Razzmatazz • Blue Curaçao
Grand Marnier • Frozen with a Coronita topper**

Daily Specials

Every Day

16 Oz T-Bone \$18

Loaded baked potato & corn on the cob

Sunday

Shrimp Diablo \$12

Sautéed red chile shrimp with Spanish rice

Classic Bloody Mary \$4

Monday

Beef Pot Roast \$9

Root vegetables & mashed potatoes

Domestic Bottled Beer \$3

Tuesday

BBQ Pork Ribs \$9

1/2 rack St. Louis ribs, jalapeno cheddar
corn bread & corn on the cob

All Draft Beer \$4

Wednesday

Chicken Pot Pie \$9

Chicken, carrots, peas, celery, onions,
potatoes & creamy gravy in flakey pie crust

Domestic Bottled Beer \$3

Thursday

Grandma's Traditional Ketchup

Glazed Meatloaf \$9

Mashed potatoes, green beans,
crispy spicy onions & brown gravy

All Draft Beer \$4

Friday

American Fish Fry \$9

Fresh fish filet, seasoned fries & cole slaw

Premium Bottled Beer \$4

Saturday

Loaded Belgian Waffle \$9

Fresh strawberries & blueberries

Classic Bloody Mary \$4